

Israeli Moroccan Couscous

"The vegetables can be cubed, but will take longer to cook."

Prep Time:

20 Min

Cook Time:

35 Min

Ready In:

55 Min

Servings

Original Recipe Yield 8 servings

Ingredients

- 1 tablespoon olive oil
- 1 onion, diced
- 3 cups vegetable broth
- 2 carrots, peeled and julienned
- 2 turnips, peeled and julienned
- 1 sweet potato, julienned
- 1 zucchini, julienned
- 1 red bell pepper, julienned
- 1 (15 ounce) can garbanzo beans, drained
- 1 (15 ounce) can tomato sauce
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon ground turmeric
- 1 pinch saffron
- 1 pinch curry powder
- 2 cups uncooked couscous

Directions

1. Heat oil in a large pot over medium-high heat; saute onion until golden. Pour in vegetable broth and bring to a boil. Stir in carrots, turnips and sweet potato. Reduce heat to medium and simmer 15 minutes.
2. Reduce heat to low and add zucchini and red bell pepper. Simmer for 20 minutes.

3. Stir in garbanzo beans, tomato sauce, cinnamon, turmeric, saffron and curry powder. Simmer until heated through.
4. Meanwhile, bring 2 1/2 cups water to a boil. Stir in couscous, cover and remove from heat. Let stand 5 to 7 minutes. Fluff with a fork and serve with vegetables on top.

Nutritional Information

Amount Per Serving Calories: 241 | Total Fat: 2.4g | Cholesterol: 0mg

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Classic Tiramisu

"Classic Italian dessert made with ladyfingers and mascarpone cheese. It can be made in a trifle bowl or a springform pan."

Prep Time:

30 Min

Cook Time:

30 Min

Ready In:

2 Hrs

Servings

Original Recipe Yield 12 servings

Ingredients

- 6 egg yolks
- 1 1/4 cups white sugar
- 1 1/4 cups mascarpone cheese
- 1 3/4 cups heavy whipping cream
- 2 (12 ounce) packages ladyfingers
- 1/3 cup coffee flavored liqueur
- 1 teaspoon unsweetened cocoa powder, for dusting
- 1 (1 ounce) square semisweet chocolate

Directions

1. Combine egg yolks and sugar in the top of a double boiler, over boiling water. Reduce heat to low, and cook for about 10 minutes, stirring constantly. Remove from heat and whip yolks until thick and lemon colored.

2. Add mascarpone to whipped yolks. Beat until combined. In a separate bowl, whip cream to stiff peaks. Gently fold into yolk mixture and set aside.
3. Split the lady fingers in half, and line the bottom and sides of a large glass bowl. Brush with coffee liqueur. Spoon half of the cream filling over the lady fingers. Repeat ladyfingers, coffee liqueur and filling layers. Garnish with cocoa and chocolate curls. Refrigerate several hours or overnight.
4. To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar.

Nutritional Information

Amount Per Serving Calories: 568 | Total Fat: 31.8g | Cholesterol: 303mg

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Brownie Cheesecake Recipe



This delightful chocolate **brownie cheesecake recipe** combines chocolate and cheesecake in a tasty way. Brownies and cheesecake are a perfect blend, this is one recipe you'll make as often as you can!

Brownie Cheesecake

Ingredients:

8 oz. (1 box) brownie mix
16 oz. cream cheese, softened
3 Tablespoons heavy whipping cream
1/2 cup sugar
2 large eggs
1 teaspoon vanilla
1 cup milk chocolate chips, melted

Brownie Cheesecake Directions:

1. Grease bottom of 9-inch springform pan.

2. Prepare the brownie mix as directed on package. Pour batter into pan, bake for 15 minutes at 350F.

3. Combine cream cheese, whipping cream, sugar, and vanilla. Mix on medium speed with an electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Pour cheese mixture over brownie layer.

3. Spoon melted chocolate over the cream cheese mixture, then cut through with a knife for a marble effect.

4. Bake at 350F for 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.